AYADA
MALDIVES

SEA SALT
BEACH BBQ

SALAD AND APPETIZERS
POACHED SEAFOOD & SAFFRON SALAD,
POTATO SALAD, QUINOA SALAD, TOMATO & CUCUMBER SALAD, COLE SLAW SALAD, ROASTED PUMPKIN, RED ONION, ZA'ATAR AND YOGHURT
EGGPLANT & SUNDRIED TOMATO SALAD
ARTICHOKE SALAD, KIMCHI & SESAME SALAD
ASSORTED GOURMET CHEESE

INDIVIDUAL SALAD
TUNA CEVICHE, SOY SAUCE & TOGARASHI
PRAWN & CRAB COCKTAIL

SUSHI ROLLS
SUSHI CONDIMENTS

SALAD BAR
CUCUMBER, TOMATOES, SUNDRIED TOMATOES & OLIVES, CELERY ROOT, GREEN BEANS,
ZUCCHINI, BROCCOLI, SHREDDED CARROT, LEMON WEDGES, HOME-MADE PICKLES, LOLLO ROSSO LETTUCE, ROMAINE LETTUCE, ICEBERG LETTUCE, RADICCHIO LETTUCE, BABY ROCKET

DRESSING
COCKTAIL SAUCE, FRENCH DRESSING, HORSE RADISH, BALSAMIC VINAIGRETTE, LEMON DRESSING
HONEY MUSTARD DRESSING, OLIVE OIL, BALSAMIC VINEGAR

ON THE GRILL
MALDIVIAN LOBSTER, CALAMARI, PRAWN SKEWERS
REEF FISH-GINGER AND LEMONGRASS
MALDIVIAN TUNA
BEEF TENDERLOIN-SMOKED PAPRIKA & OREGANO
HONEY CHICKEN DRUMSTICKS, CORN ON THE COB, GRILLED POTATO
LAMB CHOPS-RAS EL HANOUT

MENU SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY OF INGREDIENTS

SAUCE
LEMON BUTTER SAUCE, GARLIC CREAM SAUCE,
PEPPERCORN SAUCE,
SWEET CHILI SAUCE, FRESH CHILI SAMBAL, SALSA VERDE, DIJON MUSTARD,
SESAME SOY SAUCE, SOUR CREAM,
SPRING ONION, BBQ SAUCE, NUOC CHAM DIPPING SAUCE, KETCHUP

SOUP
MINESTRONE SOUP

LIVE STATION
VEGETABLE FRIED RICE

MAIN DISH
STEAMED RICE
EGGPLANT CAPONATA
HERB ROASTED POTATOES
TOMATO AND BASIL PENNE PASTA
VEGETABLE NOODLES
STEAMED VEGETABLES

HEATING LAMP
WHOLE BAKED FISH, LOBSTER AND SEAFOOD THERMIDOR

GOURMET BREAD SELECTION
OREGANO/ OLIVE AND SUNDRIED TOMATO BREAD/MINI SOURDOUGH BREAD/MINI CIABATTA
SOFT ROLL BREAD/PESTO ROLL

DESSERTS
PANNA COTTA /LEMON TART/ TORTA CAPRESE
RED VELVET CAKE/TROPICAL FRUIT SAGO/
CHOCOLATE MUD CAKE/BAKED YOGHURT

KIDS
CHICKEN HOT DOG
POTATO WEDGES
MARSHMALLOWS